ADMINISTRATION of FOOD ESTABLISHMENT SANITATION PROGRAMS

OVERVIEW

- **PURPOSE**
- **RESPONSIBILITIES**
  - ***MANAGERS***
  - ***FOODHANDLERS***
  - ***PUBLIC HEALTH***
- **DEFINITIONS**

PURPOSE

To prevent foodborne illness associated with Air Force food facilities

- Foodborne outbreaks--how often is the cause linked to food facilities?

FOOD CODE

1997

- **The FDA publishes a "Model" Food Code**
- **State and local governments can "adopt" the code to provide legal sanitation requirements for food facilities**

APPLYING THE CODE

- **AIR FORCE ADOPTED THE CODE WITH MILITARY-SPECIFIC CHANGES**
- **THE INSPECTION FORM (AF Form 977)**

Useful Aspects of the FOOD CODE

- **USE OF INTERNATIONAL NOMENCLATURE**
- **ENHANCED USER AIDS**
  - **GLOSSARY**
  - **TABLE OF CONTENTS**
  - **INDEX**
  - **KEY WORDS COLUMN**
  - **CROSS REFERENCES**
- **PUBLIC HEALTH REASONS (ANNEX 3)**

CODE ORGANIZATION

- Chapter 1 - Purpose and Definitions
- Chapter 2 - Management and Personnel
- Chapter 3 - Food
- Chapter 4 - Equipment, Utensils, Linens
- Chapter 5 - Water, Plumbing, Waste
- Chapter 6 - Physical Facilities
- Chapter 7 - Poisonous/Toxic Materials
- Chapter 8 - Compliance and Enforcement

Causes of Foodborne Illness LEADING FACTORS

CAUSE	%
Improper holding temperature*	37
*(Mostly due to improper cooling)	
Poor hygiene	19
Contaminated equipment	16
Inadequate cooking	11
Other	11
Food from unsafe source	6

From: **CDC. Surveillance for foodborne disease outbreaks--United States, 1993-1997. MMWR Surveillance Summaries No. SS-1 (49), Mar 17, 2000.**

RESPONSIBILITIES (From AFI 48-116)

- COMMANDERS
- PROCUREMENT OFFICERS
- CIVIL ENGINEERING
- AEROMEDICAL COUNCIL

RESPONSIBILITIES OF SUPERVISORS / MANAGERS

- **ENSURE PROPER STORAGE, PREPARATION, and SERVICE**
- **ENSURE APPROVED SOURCES ONLY**
- **ENSURE WHOLESOME FOOD**
- **PROVIDE INITIAL and CONTINUOUS OJT**
- **PERFORM PERIODIC SELF INSPECTIONS**
- **ENSURE EMPLOYEES ARE MEDICAL QUALIFIED**
- **USE INTEGRATED PEST MANAGEMENT**

PUBLIC HEALTH RESPONSIBILITIES

- **PERIODIC STATUS REPORTS**
- **PROVIDE GUIDANCE / CONSULTATION TO FOOD FACILITIES**
- **PROVIDE OR APPROVE INITIAL FOODHANDLER TRAINING**
- **REPORT FOODBORNE ILLNESS OUTBREAKS TO APPROPRIATE PARTIES**
- **EXERCISE FBI INVESTIGATION PLAN ANNUALLY**

PH RESPONSIBILITIES (continued)

- **PROVIDE ANNUAL FOOD SUPERVISOR TRAINING**
- **CONDUCT FOOD FACILITY EVALUATIONS**
- **APPLY A COMPREHENSIVE FOOD SAFETY PROGRAM**

DEFINITIONS

Chapter 1 of the Food Code lists definitions of CAPITALIZED words found in the rest of the Code.

SUMMARY

- **PURPOSE**
- **RESPONSIBILITIES**
  - ***MANAGERS***
  - ***FOODHANDLERS***
  - ***PUBLIC HEALTH***
- **DEFINITIONS**
- **Exercise in Class Handout!**